



TERRA NOVA
ALL-SUITE HOTEL

DINNER À LA CARTE

APPETIZERS

Baked Garlic Escargots **\$18**
Escargots • Garlic Butter •
Freshly Chopped Herbs

Spiced Marlin and Melba **\$16**
Caribbean Marlin Slices • Marlin Ceviche •
Cream Cheese • Fruit Salsa • Melba toast •
Lime and Balsamic Vinaigrette

Spicy Stuffed Crab Back **\$15**
Flaky Crab Meat • Garlic Butter •
Spicy Chopped Slaw

Chardonnay &
Herbed Mussels **\$15**
Herbs • Rich Chardonnay Broth •
Blue Mussels • Chopped Tomatoes •
Garlic Bread

Jerked Chicken Confit **\$13**
Jerk Chicken • Sweet Potato Tostones •
Lime Pepper Jelly

SOUPS

Signature *Lobster Bisque **\$13**
Flavorful Lobster Broth • Cream • Brandy •
Morsels of lobster

Cream of Broad Bean (v) **\$8**
Coconut Cream • Vegetable Broth •
Broad Bean Purée • Radishes

SALADS

Classic Terra Nova Caesar Salad **\$12**
Romaine Hearts • Caesar Dressing • Crostini •
Anchovy • Parmesan

Blue Mountain Garden Salad **\$12**
Fresh Mountain Greens • Cucumbers •
Hazelnut Brittle • Tomatoes •
Seasonal Fruit Dressings

ADD:
Avocado or Bacon +\$3 | Grilled Chicken +\$6
Grilled Shrimp +\$10
Dill & Peppercorn Grilled Salmon +\$12
Grilled *Lobster +\$16 | Grilled Filet Mignon +\$18

PASTAS & MORE

Shrimp Penne Nova **\$29**
Sautéed Shrimps • Capers • Penne Pasta •
Light Cream Sauce • Fresh Basil

Chicken Penne Nova **\$25**
Grilled Chicken • Sun Dried Tomatoes •
Olives • White Wine Sauce • Fresh Rosemary

Scotch Bonnet Polenta (v) **\$24**
Char-Grilled Polenta Cake • Seasoned Spinach •
Roasted Pumpkin • Garlic and Ginger Glaze •
Black Bean & Lime Salsa • Grilled Vegetables

Mushroom & Spinach Risotto (vg) **\$24**
Arborio Rice • Mushrooms • Spinach •
Parmesan • Lemon Juice

(v) - Vegan (vg) - Vegetarian

* Seasonal Item

Fish may contain bones. Please advise your server of any allergies.

Please ask your server for current exchange rate.

All prices quoted attract 10% Taxes & 10% Service Charge



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ENTRÉES (LAND)

Regency Filet Mignon Grilled Prime Beef Filet • Sautéed Mushrooms • Béarnaise Sauce	\$49
Rack of Lamb New Zealand Lamb Rack • Rosemary & Garlic Marinade • Blue Berry & Mint au jus	\$45
Jamaican Braised Oxtail Tender Oxtail • Jamaican Spices • Rich Gravy	\$29
French Marinated Chicken Quarter Grilled Quarter of Chicken • Creamy Spinach Sauce • Parmesan Crisp	\$23
Terra Nova Beef Burger Charred Grilled Filet Mignon • Cheddar Cheese • Mushrooms & Onions • Lettuce & Tomatoes	\$18

(Each dish accompanied by your choice of 2 sides)

ENTRÉES (SEA)

*Lobster Thermidor Classique Tender Lobster Morsels • Béchamel Sauce • Caramelized Onions • Mushrooms	\$48
Bouillabaisse *Lobster • Mussels • Shrimps • Snapper • Scallops • Flavorful Stew • Potatoes (Choice of (1) additional side)	\$36
Marinated Grilled Salmon Pacific Salmon • Dill & Peppercorn Marinade • Lemon & Caper Buerre Blanc	\$30
Jamaican Curried Shrimp Sautéed Jumbo Shrimps • Jamaican Spices • Bell Peppers and Onions • Curry Sauce	\$30
Jamaican Style Steamed Snapper Snapper Fillet • Fish Bouillon • Okra	\$25

(Each dish accompanied by your choice of 2 sides)

SIDES

Truffle Mac & Cheese (+\$3)	\$7
Truffle Fries (+\$1)	\$6
Herbed Garlic Broccoli (+\$1)	\$6
Pan Roasted Root Vegetables	\$4
Cinnamon Butter Sweet Potato Croquette	\$4
Roasted Garlic Mashed Potatoes	\$4
Exotic Greens with Seasonal Fruit Vinaigrette	\$4
Toasted Coconut Saffron Rice	\$4
Rice and Peas	\$4
Cauliflower Parmigiana	\$4
Jasmine Rice	\$3
Seasoned Fries	\$3

DESSERT

Regency Crème Brulee Velvety Egg Custard • Caramelized Sugar • Hampden Rum Flame	\$7.50
Chocolate Mousse Cake Decadent Chocolate Cake • Chocolate Mouse Quenelle • Hazelnut Brittle Crumb • Chocolate Dust	\$7.50
Hampden Rum Cake Rich Rum-Infused Cake • White Chocolate Mousse • Pineapple Coulis	\$7.50
Terra Nova Cheese Cake Classic Cheese Cake • Fruit Compote • Coconut Gizzarda Crumb	\$7
Ice Cream / Sorbet du Jour Rich Pecan Tart • Sugar Crisp • Meringue Smears	\$7
Bread & Butter Pudding Fresh Fruit • Brown Sugar Cinnamon Cashew	\$6.50
Ice Cream (Single Scoop)	\$3

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